



## Technical Advisory Group (TAC) - Food Safety Meeting Minutes

**Date:** April 9, 2021  
**Time:** 9:00-10:30am  
**Location:** Phone Conference via Microsoft Teams  
**Attendees:** Brigitte Bashaw, Kathaleen Deane, Penny Hughes, Lissa Boynton, Scotty Parrish, Joe Bushnell, Joseph Nutting, Eric Atlas

Discussion Topic	Additional Content & Notes
<b>Welcome and Introductions (All)</b>	
<b>Legislature Update:</b>	<p>HB 1258 – Microenterprise Home Kitchens -- currently in Rules Senate Committee.</p> <p>The original bill required the state department of health to develop and begin a pilot program to allow for <b>microenterprise home kitchen operations</b> and it has been mended many times.</p> <p>Drive behind the most likely passage of this Bill:</p> <ul style="list-style-type: none"><li>• Easier for operators to get started with lower start-up costs including working from their home kitchens with non-commercial equipment</li><li>• Allows for the sharing of cultural foods within a community.</li><li>• Allows for a path in which small home food establishments can transition to the current requirements that a permitted food establishment would need to meet such as operating out of a permitted commissary kitchen or an approved brick and mortar kitchen.</li></ul> <p>More to come regarding implementation if the bill is adopted.</p>
<b>COVID-19 Response:</b> <ul style="list-style-type: none"><li>- Staffing</li><li>- BOH/PHAC presentation</li><li>- Food Safety Assessments</li></ul>	<p><b>Staffing:</b> Will be proposing 2 project positions, funded by the American Relief Fund; remove the vacant unbudgeted position from the food team budget proposal.</p> <p><b>BOH/PHAC presentation:</b> preparing short presentation around how COVID has impacted the usual operations of the food safety program.</p> <p><b>Food Safety Assessments;</b> big shift this last month – short Columbian Article -- moved from unscheduled inspections to scheduled, unscored Assessments.</p>
<b>FDA Standards</b>	Successful Audit of Standard 7 and Standard 3; Working on Standard 5 and Standard 2 via an mentorship with SNHD



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Updated Inspection and Enforcement documents	Reviewed updated Food Service Establishment Inspection Policy and the recently created Variance and HACCP Policy.
Open Floor	Joseph Nutting – suggested Google Drive for keeping track of food cards. Joe Bushnell – asked if financial requests are decreasing from restaurants, Brigitte responded that requests to enroll in the deferred payment program seem to be slowing.
10:30 Adjourn	

**Questions or to RSVP, please contact:**

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***Guiding Principles***

- 1. A commitment to food safety that ensures minimum risk of foodborne illness;*
- 2. Promoting public access to safe and healthy food;*
- 3. Flexibility to anticipate future changes and needs;*
- 4. Commitment to support food agriculture and markets;*
- 5. Increased local control of food sources;*
- 6. Integrity of food safety surveillance activities;*
- 7. Cooperation and coordinated efforts among government agencies, food industry, coalitions, and citizens for assuring safe food production, storage, and handling.*